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Processing and Utilization Technology of Root and Tuber Food

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Message from the Guest Editors

With our aging population and the increasing attention on health, the processed products of roots and tubers will be diversified in the future. The formation mechanism of texture, flavor and color of root and tuber foods is inseparable from various physical, chemical and biological reactions of major nutrients such as proteins, carbohydrates, lipids and functional phytochemicals during food processing. Studying the content and structural changes of various nutrients during steaming, baking, frying and other processing procedures is helpful to explain the interaction of various main food nutrients and typical exogenous ingredients/processing AIDS in the procedure of processing, and to clarify the mechanism of their influence on digestion, absorption, metabolism and transformation. This Special Issue presents manuscripts mainly on the application of new technologies in the processing of root and tuber food, the related influence rules of internal and external factors on the formation of sensory quality, nutritional value and hazard factors in the processing process, and the latest research progress.



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Special Issue



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Message from the Editor-in-Chief

Foods (ISSN 2304-8158) is an open access and peer reviewed scientific journal that publishes original articles, critical reviews, case reports, and short communications on food science. Articles are released monthly online, with unlimited free access. Currently, *Foods* has been indexed by the Science Citation Index Expanded (SCIE - Web of Science), PubMed, and Scopus. Our aim is to encourage scientists, researchers, and other food professionals to publish their experimental and theoretical results as much detail as possible. We therefore invite you to be one of our authors, and in doing so share your important research findings with the global food science community.

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